



GRAND PALLADIUM

PALACE IBIZA RESORT & SPA

≡ FACT SHEET

≡ MICE MENUS

≡ FAQ'S

MEETINGS REDEFINED

PALLADIUM
HOTEL GROUP

MICE
BY PALLADIUM



GRAND PALLADIUM

HOTELS & RESORTS



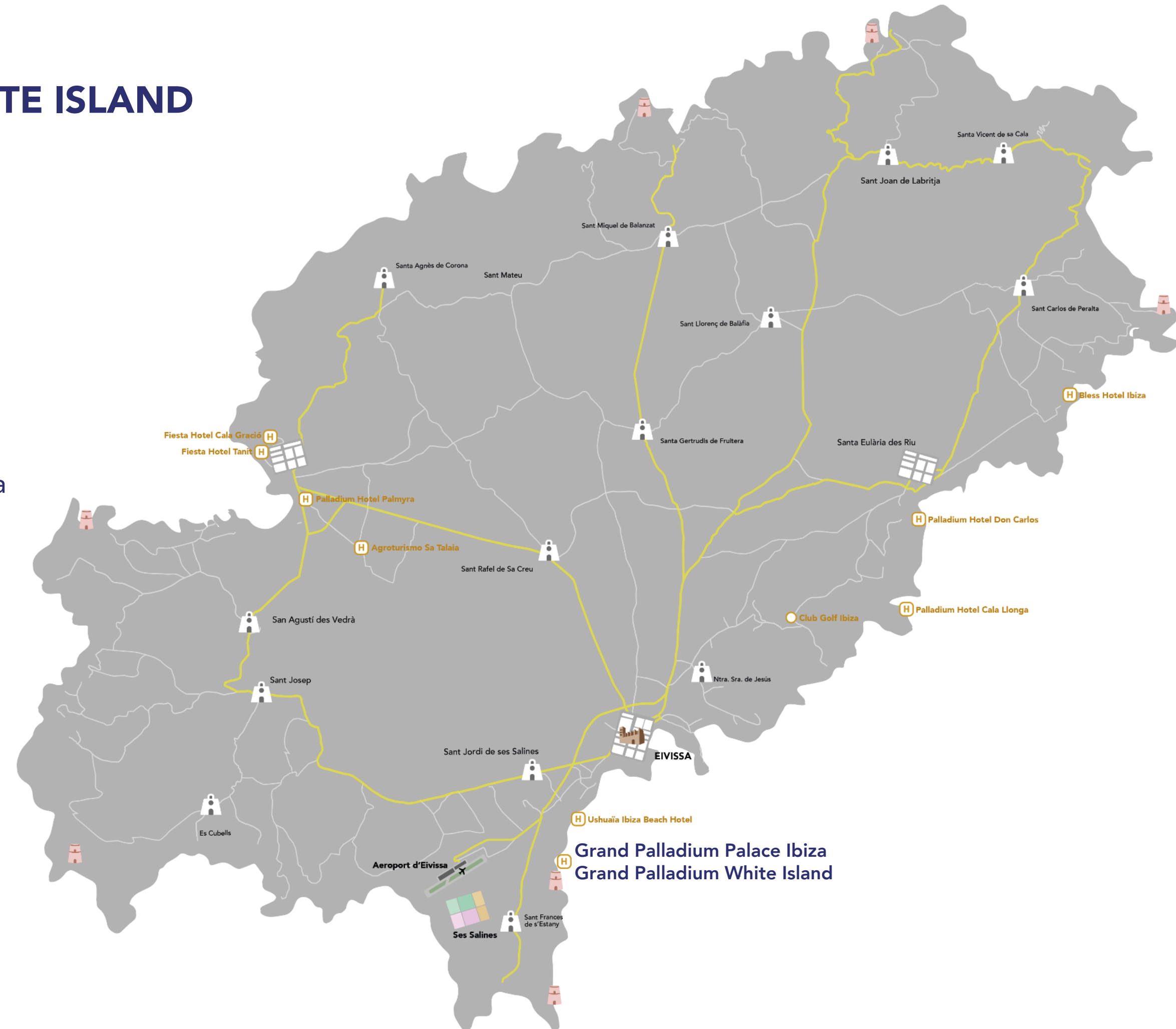
MEETING & EVENTS FACT SHEET

HOTEL INFORMATION



GRAND PALLADIUM PALACE IBIZA & WHITE ISLAND

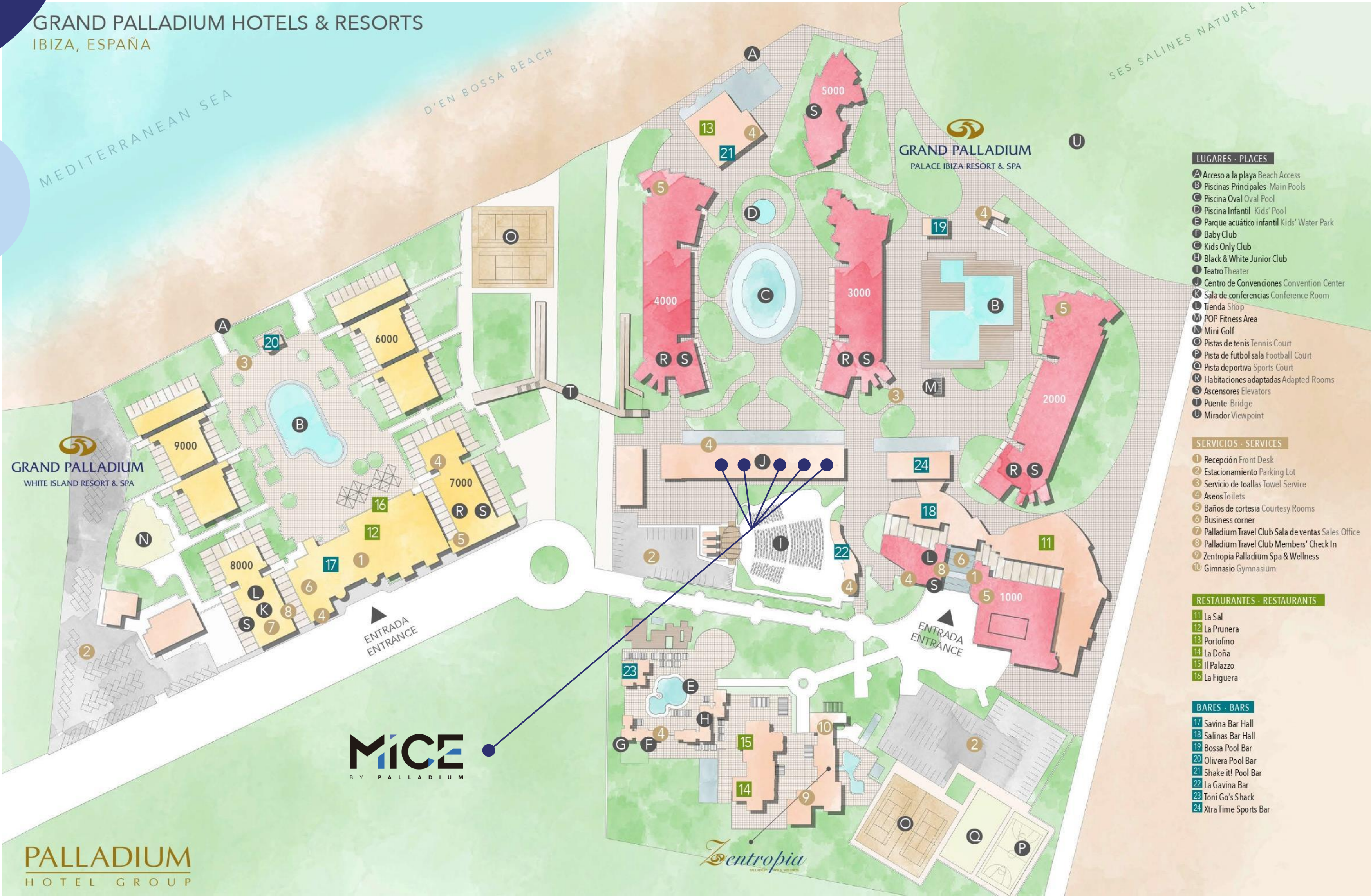
- 5 Stars
- Palladium Hotel Group Brand
- Refurbished in 2023
- 840 rooms
- 6 meeting rooms
- Largest meeting room: 695 m² (650 people theater style)
- Crta. Playa d'en bossa, 07817 Sant Jordi de Ses salines, Ibiza
- +34 971 396 734
- How to arrive: by car, taxi or bus
- GPS POS: 38° 52' 37.95''n, 1123'58.75''e
- Local currency: Euro | VAT: 10%
- Group bookings: mice.ibiza@palladiumhotelgroup.com



HOTEL MAP



- Grand Palladium Palace Ibiza
- Grand Palladium White Island



ROOMS



ROOMS



GRAND PALLADIUM PALACE IBIZA RESORT & SPA 411 ROOMS

| COMMERCIAL NAME | ROOM TYPE | MAX. OCCUPANCY | KING BED | TWIN BEDS | TOTAL |
|-----------------------|----------------------|----------------|----------|-----------|-------|
| DOUBLE ROOM | Standard (27sqm) | 2 adults | 83 | 193 | 276 |
| DOUBLE SUPERIOR | Deluxe (34sqm) | 3 adults | 34 | 17 | 51 |
| DOUBLE DELUXE JACUZZI | Deluxe (31sqm) | 3 adults | 10 | - | 10 |
| DOUBLE SEA VIEW | Deluxe (35sqm) | 3 adults | 10 | - | 10 |
| JUNIOR SUITE | Junior Suite (45sqm) | 3 adults | 37 | 27 | 64 |

GRAND PALLADIUM WHITE ISLAND IBIZA RESORT & SPA 429 ROOMS

| COMMERCIAL NAME | ROOM TYPE | MAX. OCCUPANCY | KING BED | TWIN BEDS | TOTAL |
|-----------------|------------------|----------------|----------|-----------|-------|
| DOUBLE ROOM | Standard (27sqm) | 2 adults | 142 | 130 | 272 |
| DOUBLE TERRACE | Standard (35sqm) | 2 adults | 10 | - | 10 |
| DELUXE ROOM | Deluxe (38sqm) | 3 adults | 138 | - | 138 |
| PREMIUM ROOM | Suite (86sqm) | 3 adults | 9 | - | 9 |



MEETING ROOMS

39 PRIVATE
Incentivos Ibiza Dmc

44 PRIVATE
Manotel Group

50 PRIVATE
Od Hotels

45 PRIVATE
Maritim Hotels







40 PRIVATE
Infinity Hotel & Conference
Resort Munich

46 PRIVATE
Meydan Hotels & Hospitality

THE STAGE IS YOURS

MEETING ROOMS



| HALLS | SIZE M² | SIZE FT |  THEATER |  CLASSROOM |  U-SHAPED |  BOARDROOM |  BANQUET |  COCKTAIL | WIDE m | LENGTH m | HEIGHT m | SUNLIGHT | EQUIPMENT |
|---------------------|---------|---------|---|--|--|---|---|--|--------|----------|----------|----------|----------------------------|
| 1. Es Vedra | 278 | 2992,37 | 260 | 200 | 60 | 48 | 210 | 280 | 14,60 | 19,00 | 4,35 | YES | Integrated AV & PA Systems |
| 2. Sa Conillera | 70 | 753,47 | 70 | 36 | 16 | 30 | 40 | 60 | 14,60 | 4,80 | 3,00 | YES | Integrated AV & PA Systems |
| 3. Tagomago | 70 | 753,47 | 70 | 36 | 16 | 30 | 40 | 60 | 14,60 | 4,80 | 3,00 | YES | Integrated AV & PA Systems |
| 4. S’Espalmador | 67 | 721,18 | 70 | 36 | 16 | 30 | 40 | 60 | 14,60 | 4,50 | 3,00 | YES | Integrated AV & PA Systems |
| 5. Formentera | 210 | 2260,42 | 180 | 130 | 40 | 30 | 140 | 200 | 14,60 | 14,40 | 4,35 | YES | Integrated AV & PA Systems |
| Rooms 1+2 | 348 | 3745,84 | 260 | 236 | 68 | 60 | 250 | 340 | 14,60 | 23,80 | 3,00 | YES | Integrated AV & PA Systems |
| Rooms 1+2+3 | 418 | 4499,31 | 330 | 272 | 76 | 68 | 290 | 400 | 14,60 | 28,60 | 3,00 | YES | Integrated AV & PA Systems |
| Rooms 1+2+3+4 | 485 | 5220,50 | 470 | 308 | 84 | 76 | 330 | 460 | 14,60 | 33,10 | 3,00 | YES | Integrated AV & PA Systems |
| Rooms 1+2+3+4+5 | 695 | 7480,92 | 650 | 438 | 130 | 104 | 500 | 660 | 14,60 | 47,50 | 3,00 | YES | Integrated AV & PA Systems |
| 6. S’Illa d’es Bosc | 70 | 753,47 | 60 | 36 | 28 | 28 | N/A | 60 | 6 | 11 | 3,50 | YES | Integrated AV & PA Systems |



WI-FI



SUNLIGHT



SCREENS AND PROJECTORS



AUDIO SYSTEM



CAR & PRODUCT LAUNCHES



INCENTIVES

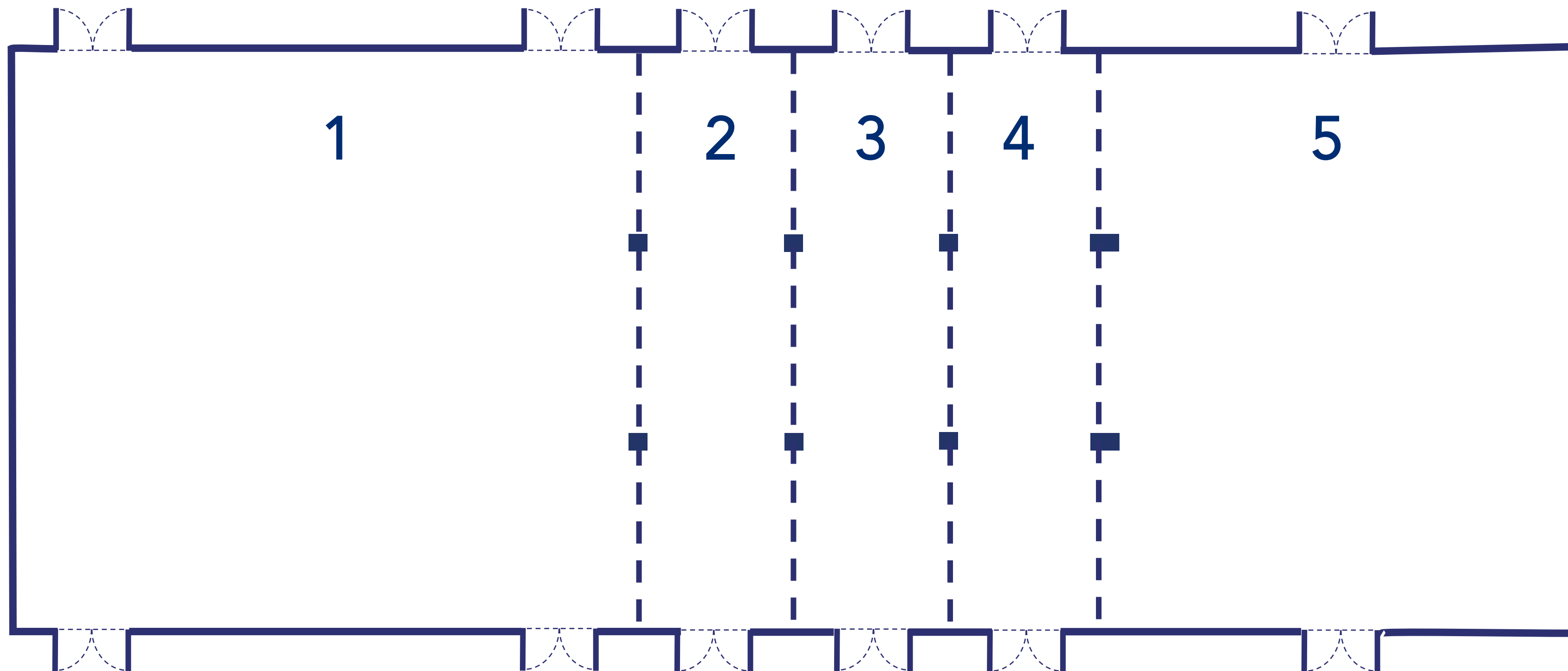


CONFERENCES

MEETING ROOMS



1. Es Vedrá
2. Sa Conillera
3. Tagomago
4. S'Espalmador
5. Formentera
6. S'Illa des Bosc



Oval terrace

WELCOMING,
DINING &
CELEBRATING



WELCOMING,DINING & CELEBRATION



Ballroom

Type Of Cousine: **Internacional**

Max. Capacity: **470 indoors**

Preferred Service: **Seated**



Salinas Garden

Type Of Cousine: **International**

Max. Capacity: **300 outdoors**

Preferred Service: **Seated & Cocktail**



Lobby Bar

Type Of Cousine: **Drinks**

Max. Capacity: **450 indoors**

Preferred Service: **Welcome Drinks**



Oval Terrace

Type Of Cousine: **International**

Max. Capacity: **300 outdoors**

Preferred Service: **Coffee Breaks & Cocktail**



La Sal Restaurant

Type Of Cousine: **International**

Max. Capacity: **548 indoors and 200 outdoors**

Preferred Service: **Buffet & Served Menu**



Portofino Restaurant

Type Of Cousine: **International**

Max. Capacity: **50 indoors and 120 outdoors**

Preferred Service: **Buffet & Served Menu**



WELCOME DRINK

OPTION 1 30 MINUTES

- Water, soft drinks & beer
- House wines or red wine sangria
- House sparkling wine

- Nuts
- Chips
- Olives

Price per person: 7 €

OPTION 2 60 MINUTES

- Water, soft drinks & beer
- House wines or red wine sangria
- House sparkling wine

- Nuts
- Chips
- Olives

Price per person: 13 €

OPTION 3 30 MINUTES

- Water, soft drinks & beer
- White wine Analivia Verdejo (D.O. Rueda)
- Red Wine Condado de Oriza Roble (D.O. Ribera del Duero)
- Cava Sogas & Mascaró (D.O. Cava)

- Nuts
- Chips
- Olives

Price per person: 13 €

OPTION 4 60 MINUTES

- Water, soft drinks & beer
- White wine Analivia Verdejo (D.O. Rueda)
- Red Wine Condado de Oriza Roble (D.O. Ribera del Duero)
- Cava Sogas & Mascaró (D.O. Cava)

- Nuts
- Chips
- Olives

Price per person: 24 €

Rates are per person / unit. VAT Included | Available from 20 people staying at the hotel . Location: La Sal Restaurant, Lobby Bar, Oval Terrace, Amphitheater and Meeting Rooms. Other locations might have an extra charge.



RECEPTION

FINGER FOOD OPTION 1

FINGER FOOD OPTION 2

RECEPTION

Design your own Finger Buffet Menu from a wide variety of options.

Choose: 1 unit of each category

Standard beverage package included.

6 units in total: 40 €

COLD SHOTS

- Shot of Bloody Mary with clam
- Gazpacho of red fruits
- Gazpacho of apple and cucumber
- "Salmorejo" with shavings Iberian ham
- White milk garlic soup with coconut milk
- Melon soup with shavings of Iberian ham

COLD SELECTION

- Caprese skewer
- Boletus Capuccino with truffled chantilly
- Corvina fish ceviche
- Ibizan coca
- Crunchy of roasted vegetables with anchovy
- Vegetables gyoza with plum sauce
- Cured cheese and nuts
- Quiche Lorraine
- Seafood "salpicón"
- Roasted vegetables with tapenade toast

SPECIALS COLD APPETIZERS

- Dual dips : hummus and Baba Ganoush
- Octopus with potato foam
- Quinoa, wakame and avocado
- Steak tartar
- Roast beef blini with vegetables
- Cod brandade tartlet with caviar
- Salmon tartar
- Tunfish "Tiradito"
- Iberian ham toast
- Smoked salmon toast

HOT SELECTION

- Yakitori chicken skewer
- Scallop and bacon skewer
- Chicken skewer with mushroom and mint
- Homemade seafood croquette
- Smash roast beef with Brie cheese
- Japanese gyozas
- Pisto manchego with crusty ham
- Tartle of mushrooms and cream of foie
- Mexican pie
- Chicken wrap

SPECIAL HOT APPETIZERS

- Lamb skewer and yogurt sauce
- Grilled entrecôte tacos
- Panko shrimp breaded with sweet red chili sauce
- Angus beef mini burger
- Pan Gua Bao with Iberian bacon and Kimchee sauce
- Anglerfish Goujons with citronella mayonnaise
- Seafood shawarma with yogurt sauce
- Lamb miniburger with rice bread

DESSERTS

- Red fruit cheesecake
- Aromatic strawberries and cream
- Mini brownie with mascarpone
- Chocolate mousse and vanilla cream
- Cream cheese with mango
- Tatin cake

WINES & DRINKS

Water, soft drinks, and beer

White wine Analivia Verdejo (D.O. Rueda)

Red wine Condado de Oriza Roble (D.O. Ribera del Duero)

Coffee service: 2€ per person

Wine Options

Open Bar Options

EXTRAS

| | |
|--|-----------------|
| Extra item | 5 € per person |
| Cheese thematic station and Ibizan cold cuts | 8 € per person |
| Japanese tasting: assorted sushi: makis, uramakis and nigiris. 2 pieces por person | 9 € per person |
| Oyster Bar: French and galician oyster tasting. Minimum 50 pieces | 7 € per piece |
| Iberian ham cut by hand station | 850 € per piece |

Prices are per person VAT included. | Available from 40 people. | Reception options are not a substitute for a lunch/dinner service and have an estimated duration of 1 hour. Finger Buffet options have a duration of 1 hour and 30min
All diners have to choose the same menu.



RECEPTION

FINGER FOOD OPTION 1

FINGER FOOD OPTION 2

FINGER FOOD OPTION 1

Design your own Finger Buffet Menu from a wide variety of options.

Choose:

- 1 unit of Cold Shots
- 2 units of Cold Selections
- 2 units of Special Cold Appetizers
- 2 units of Hot Selections
- 1 unit of Special Hot Appetizers
- 1 unit of Desserts

Standard beverage package included.

9 units in total: 55 €

COLD SHOTS

- Shot of Bloody Mary with clam
- Gazpacho of red fruits
- Gazpacho of apple and cucumber
- "Salmorejo" with shavings Iberian ham
- White milk garlic soup with coconut milk
- Melon soup with shavings of Iberian ham

COLD SELECTION

- Caprese skewer
- Boletus Capuccino with truffled chantilly
- Corvina fish ceviche
- Ibiza coca
- Crunchy of roasted vegetables with anchovy
- Vegetables gyoza with plum sauce
- Cured cheese and nuts
- Quiche Lorraine
- Seafood "salpicón"
- Roasted vegetables with tapenade toast

SPECIALS COLD APPETIZERS

- Dual dips : hummus and Baba Ganoush
- Octopus with potato foam
- Quinoa, wakame and avocado
- Steak tartar
- Roast beef blini with vegetables
- Cod brandade tartlet with caviar
- Salmon tartar
- Tuna fish "Tiradito"
- Iberian ham toast
- Smoked salmon toast

HOT SELECTION

- Yakitori chicken skewer
- Scallop and bacon skewer
- Chicken skewer with mushroom and mint
- Homemade seafood croquette
- Smash roast beef with Brie cheese
- Japanese gyozas
- Pisto manchego with crusty ham
- Tartlet of mushrooms and cream of foie
- Mexican pie
- Chicken wrap

SPECIAL HOT APPETIZERS

- Lamb skewer and yogurt sauce
- Grilled entrecôte tacos
- Panko shrimp breaded with sweet red chili sauce
- Angus beef mini burger
- Pan Gyo Bao with Iberian bacon and Kimchee sauce
- Anglerfish Goujons with citronella mayonnaise
- Seafood shawarma with yogurt sauce
- Lamb miniburger with rice bread

DESSERTS

- Red fruit cheesecake
- Aromatic strawberries and cream
- Mini brownie with mascarpone
- Chocolate mousse and vanilla cream
- Cream cheese with mango
- Tatin cake

WINES & DRINKS

Water, soft drinks, and beer

White wine Analivia Verdejo (D.O. Rueda)

Red wine Condado de Oriza Roble (D.O. Ribera del Duero)

Coffee service: 2€ per person

Wine Options

Open Bar Options

EXTRAS

| | |
|--|-----------------|
| Extra item | 5 € per person |
| Cheese thematic station and Ibiza cold cuts | 8 € per person |
| Japanese tasting: assorted sushi: makis, uramakis and nigiris. 2 pieces per person | 9 € per person |
| Oyster Bar: French and galician oyster tasting. Minimum 50 pieces | 7 € per piece |
| Iberian ham cut by hand station | 850 € per piece |

Prices are per person VAT included. | Available from 40 people. | Reception options are not a substitute for a lunch/dinner service and have an estimated duration of 1 hour. Finger Buffet options have a duration of 1 hour and 30min
All diners have to choose the same menu.



RECEPTION

FINGER FOOD OPTION 1

FINGER FOOD OPTION 2

FINGER FOOD OPTION 2

Design your own Finger Buffet Menu from a wide variety of options.

Choose:

- 1 units of Cold Shots
- 2 units of Cold Selections
- 2 units of Special Cold Appetizers
- 2 units of Hot Selections
- 2 units of Special Hot Appetizers
- 2 units of Desserts

Standard beverage package included.

12 units in total: 71 €

COLD SHOTS

- Shot of Bloody Mary with clam
- Gazpacho of red fruits
- Gazpacho of apple and cucumber
- "Salmorejo" with shavings Iberian ham
- White milk garlic soup with coconut milk
- Melon soup with shavings of Iberian ham

COLD SELECTION

- Caprese skewer
- Boletus Capuccino with truffled chantilly
- Corvina fish ceviche
- Ibiza coca
- Crunchy of roasted vegetables with anchovy
- Vegetables gyoza with plum sauce
- Cured cheese and nuts
- Quiche Lorraine
- Seafood "salpicón"
- Roasted vegetables with tapenade toast

SPECIALS COLD APPETIZERS

- Dual dips : hummus and Baba Ganoush
- Octopus with potato foam
- Quinoa, wakame and avocado
- Steak tartar
- Roast beef blini with vegetables
- Cod brandade tartlet with caviar
- Salmon tartar
- Tuna fish "Tiradito"
- Iberian ham toast
- Smoked salmon toast

HOT SELECTION

- Yakitori chicken skewer
- Scallop and bacon skewer
- Chicken skewer with mushroom and mint
- Homemade seafood croquette
- Smash roast beef with Brie cheese
- Japanese gyoza
- Pisto manchego with crusty ham
- Tartlet of mushrooms and cream of foie
- Mexican pie
- Chicken wrap

SPECIAL HOT APPETIZERS

- Lamb skewer and yogurt sauce
- Grilled entrecôte tacos
- Panko shrimp breaded with sweet red chili sauce
- Angus beef mini burger
- Pan Gyoza Bao with Iberian bacon and Kimchee sauce
- Anglerfish Goujons with citronella mayonnaise
- Seafood shawarma with yogurt sauce
- Lamb miniburger with rice bread

DESSERTS

- Red fruit cheesecake
- Aromatic strawberries and cream
- Mini brownie with mascarpone
- Chocolate mousse and vanilla cream
- Cream cheese with mango
- Tatin cake

WINES & DRINKS

Water, soft drinks, and beer

White wine Analivia Verdejo (D.O. Rueda)

Red wine Condado de Oriza Roble (D.O. Ribera del Duero)

Coffee service: 2€ per person

Wine Options

Open Bar Options

EXTRAS

| | |
|--|-----------------|
| Extra item | 5 € per person |
| Cheese thematic station and Ibiza cold cuts | 8 € per person |
| Japanese tasting: assorted sushi: makis, uramakis and nigiris. 2 pieces per person | 9 € per person |
| Oyster Bar: French and galician oyster tasting. Minimum 50 pieces | 7 € per piece |
| Iberian ham cut by hand station | 850 € per piece |

Prices are per person VAT included. | Available from 40 people. | Reception options are not a substitute for a lunch/dinner service and have an estimated duration of 1 hour. Finger Buffet options have a duration of 1 hour and 30min
All diners have to choose the same menu.



COFFEE BREAKS

MORNING

- Coffee, tea, milk and infussions
- Assorted set of pastries:
 - Croissant, pain au chocolat, muffin
- Orange juice
- Mineral water and soft drinks

Price per person: 16 €

Wraps station and fruit supplement: 8 €

AFTERNOON

- Coffee, tea, milk and infussions
- Assorted set of wraps:
 - Veggie, creamy cheese, turkey and cheese
- Ibicencan peppers pizza
- Mineral water and soft drinks

Price per person: 16 €

Bakery and fruit station supplement: 8 €

Rates are per person/unit, Service length is 30 minutes. VAT Included | Available from 20 people staying at the hotel to be served at Meeting rooms or oval area. Other locations might have an extra charge.



OPEN BAR

OPEN BAR OPTION 1

- Water and soft drinks
- Beer
- Gin Larios 12
- Gin Larios Rosé
- Ron Brugal Extra Dry
- Rum Brugal Añejo
- Rum Bacardi Spiced
- Vodka Vox
- Vodka J.J. Whitley Artisanal
- Vodka J.J. Whitley Raspberry
- Vodka Eristoff
- Whisky JB
- Whisky Dewar’s
- Whisky Jim Beam
- Hierbas Ibicencas
- Bailey’s
- Malibú

Price per hour: 21 €
Extra hour: 15 €

OPEN BAR OPTION 2

- Water and soft drinks
- Beer
- Water Tonics Royal Bliss
- Gin Mare
- Gin Roku
- Gin Bombay Sapphire
- Rum Brugal 1888
- Rum Bacardi 8
- Rum Santa Teresa Gran Reserva
- Vodka Belvedere
- Vodka Grey Goose
- Vodka Belvedere Blackberry & Lemongrass
- Vodka Belvedere Lemon & Basil
- Whisky Dewar’s 12
- Whisky Glenmorangie Original
- Whisky Maker’s Mark 46
- Tequila Patrón Silver
- Hierbas Ibicencas
- Bailey’s
- Malibú
- Jägermeister

Price per hour: 36 €
Extra hour: 24 €

Rates are per person. VAT Included | Available from 20 people staying at the hotel. Locations: La Sal Restaurant, Salinas Garden and Meeting Rooms. Other locations might have an extra charge



SERVED MENUS

Desing your own "Á la carte" menu

Select from all available options:

- 1 starter
- 1 main dish (meat or fish)
- 1 dessert
- 1 package of drinks

All diners must choose the same menu

Choices available for vegetarian menus

STARTERS

- Vichyssoise soup 11€
- Goat’s cheese salad, bacon, tomato, honey mustard, Chinese flavors and crudité 11€
- Roassted chicken and crispy bacon Caesar salad 14€
- Hummus and baba ganoush with pita bread 15€
- Salmon carpaccio, feta cheese, corn lettuce and yogourt 17€
- Tomato, burrata and pesto salad 18€
- Veal, arugula and Parmesan carpaccio 20€
- Sea and land Thai salad with marinated chicken wih lime 21€
-

MAIN COURSE

MEAT

- Chicken tournedos with bacon and vegetables in its own juice 16€
- Iberia pork sirloin au mustard gratin, baby onions, smashed potatoes 18€
- Lamb schank, black beer sauce, potatoes gratin 20€
- BBQ pork ribs with and glazed baby vegetables 21€
- Pickled chicken with minestrone and cucumber yogurt 22€
- Beef onglet, Canary flavoured potatoes and mojo 24€

FISH

- Salmon sirloin grilled au herbs, quinoa with vegetable and citrus sauce 22€
- Grilled sea bass, black olives puree, vegetable noodles 30€
- Mackerel fillet, mushroom fricassé and cooked potatoes 30€
- Gilthead seabream with Ratatouille 31€
- Anglersfish tournedos with Ibizan potatoes, orange and vegetables with sake papillotte 32€
- Hake fillet, clams, garlic and parsil sauce 34€

VEGETARIAN & HEALTHY OPTIONS

- Beetroot cream 11€
- Zucchini salad, nuts and Balsamic vinaigrette 12€
- Vegetable carpaccio with vinaigrette 15€
- Vegetable focaccia, guacamole and totopos 15€
- Seaweed and leeks sautéed cous cous 18€
- Cannelloni stuffed with aubergine and tomato 20€

DESSERTS

- Cheese cake, passion fruit, almond and lemon 8€
- Chocolate brownie, walnut strawberries and lime 8€
- Red berries passion, gelée and almond sablé 8€
- Coffee mouse, creamy Bailey’s soup with cacao rocks 8€
- Chocolate mousse, coconut and raspberry gelée 8€

WINES & DRINKS

Water, soft drinks, and beer

White wine Analivia Verdejo (D.O. Rueda)

Red wine Condado de Oriza Roble (D.O. Ribera del Duero) 15€

Coffee service not included (supplement of 2 € per person)

EXTRAS

- Extra item 5 € per person
- Cheese thematic station and Ibizan cold cuts 8 € per person
- Japanese tasting: assorted sushi: makis, uramakis and nigiris. 2 pieces por person 9 € per person
- Oyster Bar: French and galician oyster tasting. Minimum 50 pieces 7 € per piece
- Iberian ham cut by hand station 850 € per piece

Wine Options

Open Bar Options

Rates are per person. VAT Included | Available from 20 people staying at the hotel . Locations: La Sal Restaurant. Other locations might have an extra charge. Approximated service length: 1 hour and 30 minutes



GALA MENUS

Desing your own "À la carte" menu

Select from all available options:

1 starter

1 main dish (meat or fish)

1 dessert

1 package of drinks

All diners must choose the same menu

Choices available for vegetarian menus

STARTERS

| | |
|--|-----|
| Bulgur salad, beetroot sauce, baby vegetables | 20€ |
| Rock lobster ravioli, champagne velouté | 22€ |
| Green salad, raspberries, hoisin vinaigrette | 24€ |
| Prawns’ salad, red berries, escarole, herbs vinaigrette | 25€ |
| Scarlet shrimp, crème fraîche, fresh sprouts | 30€ |
| Foie terrine, brioche bread and pear-chutney | 37€ |
| Red Ibicencan prawns’ pizza, lemon curd, olive’s pure, wasabi mayo and kimchee sauce | 46€ |
| Lobster salad, tomato gelée, herbs vinaigrette | 48€ |

MAIN COURSE

MEAT

| | |
|---|-----|
| Iberian pork sirloin with mushrooms, nyoca and roasted sweet potato puree | 27€ |
| Soft veal sirloin, Perigurdine AND ceps | 32€ |
| Beef sirloin medallions, candied onion, wild mushrooms | 34€ |
| Suckling pork, truffled potatoes purée, sweet onions | 35€ |
| Beef tournedos, foie, Pedro Ximénez sauce and baby vegetables | 36€ |
| Soft lamb shank, saffron potatoes and Ibicencan herbs | 38€ |

FISH

| | |
|---|-----|
| Candied cod in garlic and pepper sauce, sautéed shitake mushrooms | 30€ |
| Monkfish medallion, Mediterranean ratatouille, taggiasca olives | 34€ |
| Sole sirloin, carrot purée and “sea garden” | 34€ |
| Turbot with black olives spread and ratatouille | 36€ |
| Wild sea bass sirloin, baby vegetables and salvia butter sauce | 41€ |
| Lobster with butter Maître d’hôtel and chicory salad | 53€ |

VEGETABLE & HEALTHY OPTIONS

| | |
|--|-----|
| Crispy tofu skewers, black sesame seeds, pilaf and quinoa salad | 12€ |
| Rice with coconut cream and spiced tofu | 16€ |
| Asparagus salad, dried tomatoes, sesame seed crunch, parmesan cheese | 17€ |
| Seitan, almond soup and Ibicencan potatoes | 20€ |
| Ceps risotto | 24€ |

DESSERTS

| | |
|--|----|
| White chocolate and yogurt soup, acid fruits, mint, raspberry sorbet | 9€ |
| Vanilla solo: texturized vanilla, yuzu gelée, lime, grapefruit | 9€ |
| Chocolate textures and crispy candies | 9€ |
| Maracuja pannacotta with caramelized popcorn | 9€ |
| Texturized fruit salad, mousse ice-cream, crunchy cookie | 9€ |

WINES & DRINKS

Water, soft drinks, and beer

White wine Analivia Verdejo (D.O. Rueda)

Red wine Condado de Oriza Roble (D.O. Ribera del Duero) 15€

Coffee service not included (supplement of 2 € per person)

EXTRAS

| | |
|--|-----------------|
| Extra item | 5 € per person |
| Cheese thematic station | |
| and Ibizan cold cuts | 8 € per person |
| Japanese tasting: assorted sushi: makis, uramakis and nigiris. | |
| 2 pieces por person | 9 € per person |
| Oyster Bar: French and galician oyster tasting. | |
| Mínimum 50 pieces | 7 € per piece |
| Iberian ham cut by hand station | 850 € per piece |

Rates are per person. VAT Included | Available from 20 people staying at the hotel . Locations: La Sal Restaurant. Other locations might have an extra charge. Approximated service length: 2 hours



DRINK PACKAGES

OPTION 1

- Water, soft drinks, and beer
- White wine Pulpo (D.O. Rías Baixas)
- Red wine Condado de Oriza Crianza (D.O. Ribera del Duero)
- Coffee service included
-

Price per person: 25 €

OPTION 2

- Water, soft drinks, and beer
- White wine Javier Sanz Verdejo (D.O. Rueda)
- Red wine Tempranillo by Artadi (D.O. Rioja)
- Coffee service included

Price per person 32 €

CAVAS & CHAMPANES

- | | |
|---|-----|
| • Cava Sogas & Mascaró (D.O. Cava) | 7€ |
| • Juvé i Camps Cinta Púrpura (D.O. Cava) | 15€ |
| • Moët & Chandon Brut Imperial (A.O.C. Champagne) | 31€ |

Rates are per person. VAT Included | Available from 20 people

WHAT IS THE ESTIMATED DURATION?

It depends on the service to be hired. For "Welcome drinks" and "Coffee breaks" the approximate duration is 30 minutes. For menus in our outlets and the "Finger food" option it is 1 hour and a half. For the "Gala Menu" the estimated duration is 2 hours. The "Open bar" is contracted by hours of duration.

HOW MANY GUESTS ARE THESE MENUS FOR ?

We offer our menus for groups from 20 people. Depending on the location and the event we can serve up to 700 people.

SETUP?

The usual set-up of the venue where the event will be held. There is the possibility of a gala set-up, but this would entail a supplement. In the Gala Menu, this set-up is included

HOW CAN I BOOK ?

Simply confirm your desired date and we will prepare a proforma invoice. Our bank details are on the form for a bank transfer to be made into our bank account in Spain. The event will not be considered to be confirmed without payment of the deposit and therefore may be subject to changes.

WHAT HAPPENS IF IT RAINS?

We have different outlets so that you can hold your event without worrying.

WHO COORDINATES THE EVENT?

We have a designated person at the hotel, in addition to our restaurant managers, who will accompany you before and during the event.

MUSIC?

The music available will be the music of the venue where the event is held. However, there is the possibility of hiring a DJ for an additional charge.

DECO?

Special table decorations and any other type of decoration can be hired at the client's expense.



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